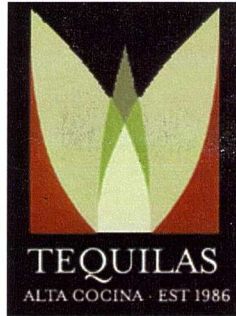


CENTER CITY DISTRICT



RESTAURANT WEEK

LUNCH

Entremeses – Appetizers

TAQUITOS DE POLLO

A pair of light corn tortillas filled with chicken and covered with traditional red sauce and fresh cream.

EMPANADAS *

Handmade corn tortillas, filled with the freshest ingredients selected each day by our chef.

SOPA DE TORTILLA *

The perfect combination of chiles, tomato, epazote and tortilla. A most traditional Mexican soup.

CREMA CONDE

Classic cream of black beans served with bacon, queso fresco, onions and croutons.

ENSALADA CESAR

Romaine tossed with anchovies, eggs, grated cheese and croutons.

Plato Fuerte – Entrees

OMELETE DE CHORIZO *

Three egg omelet filled with poblano pepper strips and chorizo (Mexican sausage).

HUEVOS RANCHEROS *

Two sunny side up eggs over a corn tortilla with strips of peppers in a sauce made of roasted tomatoes, onions and serrano peppers.

ENCHILADAS *

Two enchiladas stuffed with chicken, beef or cheese, topped with chihuahua cheese, covered with your choice of sauce. Traditional roasted red sauce, our famous mole sauce or the green tomatillo sauce.

CHILAQUILES *

Fried corn tortillas covered in tomatillo sauce with fresh cream, topped with grilled chicken.

Postre – Dessert

TRES LECHES

A vanilla sponge cake infused with almonds, soaking up a three milk sauce, sprinkled with chocolate.

FLAN

Traditional crème caramel custard.

CHOCOLATE MOUSSE

Smooth chocolate mousse cake.

- *Selections can be made with no meat*